

AMENDMENTS TO THE CLAIMS

The following listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Cancelled)
2. (Original) A method for producing full fat soy flour, comprising:
 - (a) a sorting step where foreign matters are removed from starting soybeans to obtain sorted soybeans;
 - (b) a dehulling step where germs and hulls are removed from the sorted soybeans to obtain sterile dehulled soybeans;
 - (c) a partially-inactivating steaming step where the sterile dehulled soybeans are steamed for 60 to 300 seconds by hot water or steam heated at a temperature of 70 to 125°C so as to deodorize the sterile dehulled soybeans and inactivate a digestion inhibiting enzyme;
 - (d) a desiccating step where the steamed sterile dehulled soybeans are desiccated to a predetermined water content;
 - (e) a pulverizing step where the desiccated sterile dehulled soybeans are pulverized; and
 - (f) a classifying step where the pulverized sterile dehulled soybeans are classified into only soy flour having a predetermined grain size or less.

3. (Original) A method for producing full fat soy flour, comprising:

(a) a sorting step where foreign matters are removed from starting soybeans to obtain sorted soybeans;

(b) a dehulling step where germs and hulls are removed from the sorted soybeans to obtain sterile dehulled soybeans;

(d) a desiccating step where the steamed sterile dehulled soybeans are desiccated to a predetermined water content;

(e) a pulverizing step where the desiccated sterile dehulled soybeans are pulverized; and

(f) a classifying step where the pulverized sterile dehulled soybeans are classified into only soy flour having a predetermined grain size or less.

4. (Original) A method for producing full fat soy flour, comprising:

(a) a sorting step where foreign matters are removed from starting soybeans to obtain sorted soybeans;

(b) a dehulling step where germs and hulls are removed from the sorted soybeans to obtain sterile dehulled soybeans;

(c1) a fully-inactivating steaming step where the sterile dehulled soybeans are steamed for 60 to 300 seconds by hot water or steam heated at a temperature of 85 to 150°C so as to deodorize the sterile dehulled soybeans and inactivate all enzymes;

(d) a desiccating step where the steamed sterile dehulled soybeans are desiccated to a predetermined water content;

(e) a pulverizing step where the desiccated sterile dehulled soybeans are pulverized; and

(f) a classifying step where the pulverized sterile dehulled soybeans are classified into only soy flour having a predetermined grain size or less.